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DIALOG(R)File 351:Derwent WPI
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009808733

WPI Acc No: 1994-088588 /199411

XRAM Acc No: C94-040380

Rice preservative mfr. to avoid occurrence of mould, microorganisms etc.

- by placing spice contg. at least allicin and capsaicin in a permeable vessel and placing with rice in a container.

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Number of Countries: 002 Number of Patents: 003

Basic Patent:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
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JP 6038678	A	19940215	JP 93111200	A	19930415	199411 B
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Priority Applications (No Type Date): JP 92122950 A 19920417; KR 9321469 A 19931015

Abstract (Basic): JP 6038678 A

In the method spice contg. at least allicin and capsaicin is put in a permeable vessel, and the vessel and rice are put together in a container such as rice chest or rice bag.

USE - Mould microorganisms and noxious insects of stored grains can be prevented from occurring in rice, and oxidn. of rice is prevented.

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Title Terms: RICE; PRESERVE; MANUFACTURE; AVOID; OCCUR; MOULD; MICROORGANISM; PLACE; SPICE; CONTAIN; CAPSAICIN; PERMEABLE; VESSEL;

PLACE

; RICE; CONTAINER

Derwent Class: D13; P12

International Patent Class (Main): A23B-009/00; A23B-009/16

International Patent Class (Additional): A01F-025/00

File Segment: CPI; EngPI

Manual Codes (CPI/A-N): D03-A05; D03-L